WEYERMANN® OAK SMOKED WHEAT MALT

Made from the finest German quality wheat. The oak smoke gives this malt its unique elegant aroma.

Sensory: finest cigars smoke aroma, light toffee-and biscuit notes.

Smoke malt for light and dark beer styles, typically for:

- **Wheat Beer**; Weissbier, Dark wheat, Wheat bock, Gueuze, Fruit Lambic, Bamberg Weisse Smoked beer, Lichtenhainer, Piwo Grodziskie
- **Strong Ale**; Wheat Wine
- **Specialty beers**; Classic Style Smoked beer and Specialty Smoked beer

Recommended addition: up to 80%

Enzyme activity: high

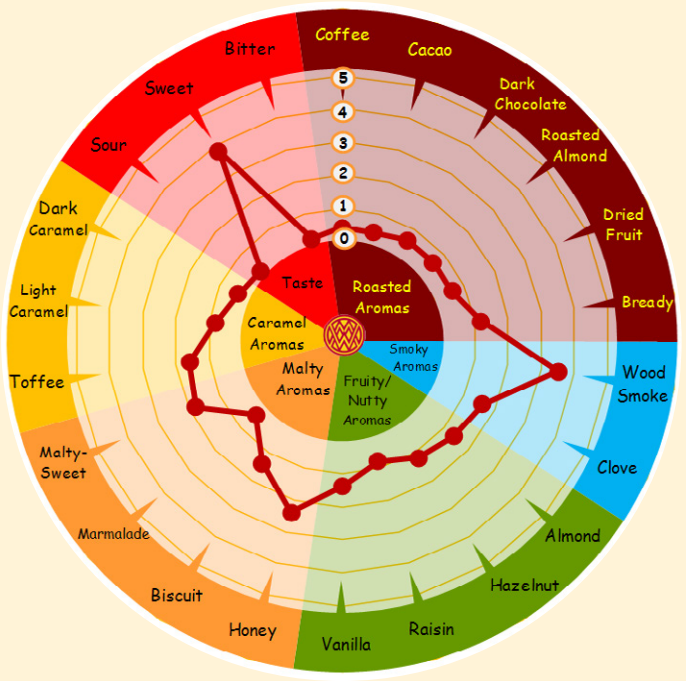
Color: 4,0 – 6,0 EBC | 2.0- 2.7 Lovibond

Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F – 86 °F), there is a minimum shelf life of 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® Oak Smoked Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5,5	%
Extract (dry substance)	81		%
Color (EBC)	4	6	EBC
Color (Lovibond)	2	2,7	Lovibond
Protein (dry substance)	10,5	13,5	%
Kolbach Index	37,5	47	%
Saccharification time		20	min
Viscosity (8.6%)		2,2	m Pa s
pH	5,75	6,15	